

# Produce of the Month Sugar Snap Peas

#### **Nutritional Information**

- Sugar snap peas contain iron, magnesium, phosphorus, and potassium.
- A serving of sugar snap peas provides about 20% of the iron men need daily and about 10% of the iron that women need each day.
- They are a great source of Vitamin K and Vitamin B6 – and both help build and keep strong bones.

### **Fun Facts**

- Cousin of the garden pea, sugar snap peas thrive in cooler soils.
- Sugar snap peas were developed in 1979.
- Edible-pod peas have fibers that run in one direction, which allows for the pods to be easily chewed!

## Selecting, Storing, Preparing

- Choose: Select sugar snap peas that have plump, crisp, and glossy pods and are medium to dark green.
- Avoid: limp or damp looking pods or snap peas that are dry along the seam.
- At home storage: can be kept in the refrigerator for 2-3 days or can be frozen for later use.
  - The longer you keep sugar snap peas in the fridge, the less crisp and sweet they will be.

# Recipes/Ideas

- Sugar snap peas can be used in salads, pastas, and stir-fry to infuse refreshing flavors into dishes.
- Sugar snap peas can be blanched in boiling water before stir frying, quick boiled and tossed with butter and herbs, or sautéed with meat.
- Snap peas pair great with artichokes, lettuce, salmon, scallops, and shrimp.

For more ideas:

http://www.harvesttotable.com/2007/04/sugar snap pea the/http://www.freshforkids.com.au/veg\_pages/pea/pea.html

http://95210.townofmanchester.org/

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9 Hours of Sleep - 5 Servings of Fruits & Vegetables - 2 Hours or less of Screen Time - 1 Hour of Physical Activity - 0 Sugary Beverages